

MASSACHUSETTS PLOUGHMAN



RECEIVED
MAR 5 1897
DEPARTMENT OF
AGRICULTURE

VOL. LVI. - NO. 22

BOSTON, MASS., SATURDAY, FEBRUARY 27, 1897.

WHOLE NO. 2880

MASSACHUSETTS PLOUGHMAN

Official Organ of the N. E. Agricultural Society
LINUS DARLING,
PROPRIETOR.
ISSUED WEEKLY AT
JOHN HANCOCK BUILDING
178 DEVONSHIRE STREET, BOSTON, MASS.
TERMS:
\$2.00 per annum, in advance. \$2.50 if not paid in advance. Postage free. Single copies 5 cents.
No paper discontinued, except at the option of the proprietor until all arrears are paid.
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Correspondence from particular farmers, giving the results of their experience, is solicited. Letters should be signed with the writer's real name, in full, which will be printed or not, at the writer's option.
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Rates of Advertising:
12 1-2 cents per line for first insertion.
5 1-4 cents for each subsequent insertion.

AGRICULTURAL.

AN old dry goods box, minus the cover and about a foot of one side next to the top, makes a good wood-box.

ENSILAGE, or any food with a pronounced odor, should not be fed just before milking. Milk readily absorbs odors.

DON'T buy poor land. Profits are none too large on good soil. Land which is merely run down may be a bargain, but poor land is poor property.

If you haven't any silo, try growing a few stock beets next season. But a ton of beets costs three times as much work as a ton of ensilage, and is worth no more as cattle food.

Extensive Pruning.

F. J. Kinney, the Worcester gardener and fruit grower, does not believe in much pruning of trees. At a recent horticultural meeting, he cited the instance of a neighbor who had a fine orchard, but who had the trees trimmed, with the result that his crop of apples has since materially deteriorated both in quality and quantity. He thought it was an admitted fact that you could not remove a very large limb from a tree without injuring the growth of the whole tree. The best orchards he knew of were those that had been trimmed the least, but which were well fertilized.

Horse Chestnuts for Live Stock.

The claim is advanced by certain French experimenters that horse chestnuts are a nourishing food and tonic. It was found that sheep could eat with impunity about one pound of fresh horse-chestnuts daily, and that cows could eat about four and one-fourth pounds. Ducks were poisoned with a ration varying from one drachm to two ounces daily, and pigs absolutely refused to eat them. Torrifaction or drying and lengthy maceration lessen the poisonous properties of this fruit, which, it is thought, are due to the presence of a substance very like saponine and colchicum.

A Cow's Daily Board Bill.

How much is the cost of boarding a 1000-pound cow for a day? Several of the experiment stations have figured it out.

Wisconsin—32 pounds of corn silage, ten of clover hay, five of bran; or, 15 pounds of clover and timothy hay, five of corn fodder, five of bran and five of gluten meal. Cost in either case, 10 1-3 cents.

Iowa—8 pounds corn, 8 of oats, 15 of clover hay. Cost, 8 cents.

Minnesota—18 pounds clover hay, 10 of beets, 10 of bran, four of shorts. Cost, five cents. Or, 14 pounds prairie hay, 10 of bran, and four of shorts.

Nebraska—16 pounds alfalfa, six of corn, and six of oats. Cost, four cents.

New York—40 pounds corn silage, 10 of clover hay, four of gluten meal, three of cotton-seed meal, and one of bran. Cost, 15 cents.

The New York ration and cost comes nearest the conditions upon a New England milk farm; but where there is no ensilage, less cotton-seed and more bran should be fed.

Greiner on Market Gardening.

SOME OF THE LATEST PHASES OF THE INDUSTRY BY A WELL-KNOWN AUTHORITY.

One of the most instructive lectures of the course at Horticultural Hall was given last Saturday by Mr. T. Greiner, who is, perhaps, the best known of modern writers on Horticulture and Market Gardening. His subject was "Some Phases of Market Gardening."

Mr. Greiner expressed the opinion that the business was becoming overcrowded.

TOO MUCH "TRASH."

"There is no welcome for new-comers. There are too many producers of trash in it already. Market Gardening has now entered a stage of development in which a thorough weeding out seems imperative and inevitable. Its less skilled devotees will have to drop out, and only the fittest can survive. It is time for us to warn those who, having made a failure of general farming, clerkship, storekeeping or office-holding, intend to take up gardening without previous training and experience. If our efforts to scare them off are successful, it will be a favor to them as well as to those already in the business. It will prevent undesirable competition for the latter, and save the former certain disappointment, loss of time and money. Really superior vegetables may suffer if the market continues to be filled with trash, but they seldom fail to find a fair demand and comparatively good prices. In a few lines only we secure our old-fashioned good figures."

CHEAPENING THE COST.

"The restriction of over-production is largely a local question. What special crops one can produce with best prospects of profitable sales is a matter which each individual gardener must settle for himself. To point out any special crop as promising would cause a general rush and a breaking down of the prices of the product thus recommended for general culture. Cheapening the cost of production is appreciated by the gardeners who use every new implement which purports to save hand labor. He tries to get his soil in shape to produce the largest possible yields, and he produces a rapid succession of crops."

MANURE IS COSTLY.

"In buying manures, most of us have blundered; in most cases we have paid excessive prices. While the finished product sells at cheaper rates, the raw material generally remains the same. We still pay old-time rates, and in many instances even increased ones, for stable manure. If gardeners in the vicinity of the cities could agree to be less anxious to buy it at whatever the seller may see fit to ask, the latter would have to sell it for what you might see fit to offer. In some cases we may be able to draw on home resources by making composts of dry muck, with wood ashes and bone, or with other forms of mineral plant foods, using this in place of stable manure."

The speaker alluded to the practice of home mixing of fertilizers, and gave several formulas.

"Striking results are obtained by the use of nitrate of soda on such crops as beets, spinach, cabbages and cauliflower, either alone, as in the case of the former two, or in combination with muriate of potash, as in the latter two. Sometimes lime adds to the stimulative value. We usually apply at the rate of 200 to 300 pounds per acre, and muriate of potash in smaller quantity, both sown broadcast."

In regard to the market end of the business, Mr. Greiner said:

"A prolific source of loss to us has been our carelessness in selling to irresponsible buyers and in consigning products to commission merchants. With us the only safe way seems to be to deal directly with consumers, and in rarer cases with retailing grocers, for cash only. If we have superior vegetables, we can usually find private buyers willing to give a fair price. Our way to treat commission merchants is to give them no chance. If we ship to them, we soon follow the goods, and keep watch of the dealer's doings until the money is in our pockets."

NEW DEVICES.

"Among the newer devices and

methods few have been such a help as the Meeker smoothing harrow. We hope, however, to find in Clark's cut-away smoothing harrow an implement costing less than half as much and fully as good, perhaps better in some ways. The Breed weeder and Bemis transplanter are great labor savers.

"Of newer methods the so-called 'new onion culture' and the system of applying water to greenhouse crops by sub-irrigation have made a deep impression on our garden practices. The latter seems by far the safest plan for lettuce beds, and it has enabled me to grow finer, larger and healthier plants, especially of the hard heading newer sorts. The bench is made water tight by means of a cement lining, two-inch tile pipes are laid across the bottom two or two and one-half feet apart, the end tile which receives the water being turned up at an angle of forty-five degrees."

"In conclusion, let me express the hope that the return of old-time prosperity may be close at hand, and that we may thus be relieved of all further anxious speculations and doubts as to the future of market gardening. We have full faith that all will turn out well in the end."

Fighting Black Knot.

THOROUGH WORK WITH COPPER SULPHATE WINS THE VICTORY.

The spread of the black knot was discussed at the recent meeting of the Conn. Pomological Society, by the State Pomologist, Mr. N. S. Platt of Cheshire, this afternoon. That black knot is spreading in many parts of the state, he said, seems to be true, as it is feeding on trees of the wild cherry and the sweet cherry and multiplying itself on them. That this is so seems not at all necessary, as the disease is one that is readily brought under control by cutting and burning the knots and spraying the tree with solutions of sulphate of copper.

The knot spreads by spores and copper is death to the spore that it touches.

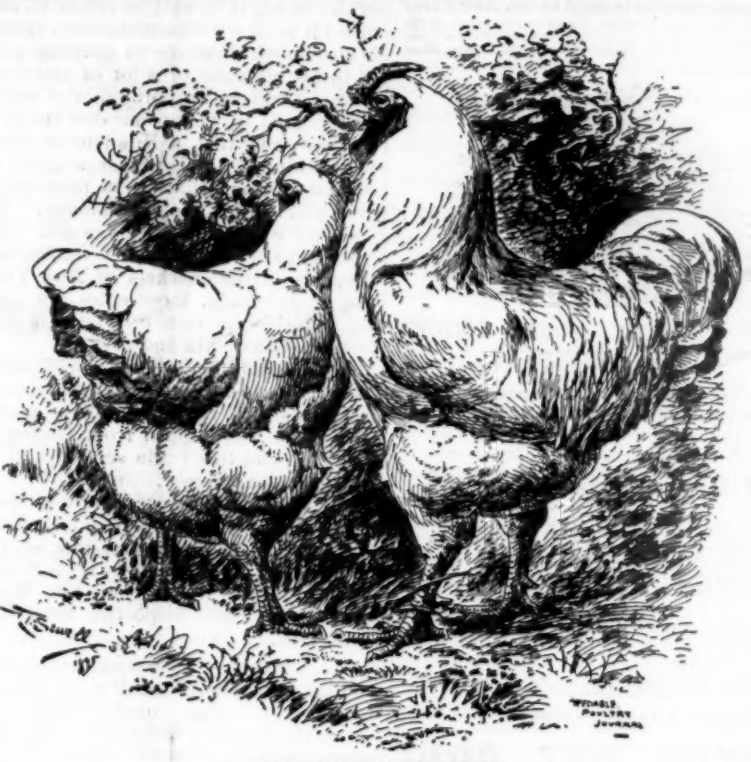
The only requirement necessary for success is to do thorough work and you will be surprised to find how readily the thing yields.

The way to use the copper is to spray in spring before the buds open, with the copper solution of one pound sulphate of copper in twenty-five gallons of water. Later on, in early summer, when the tree is growing, give two or three sprayings of strong Bordeaux mixture, finishing by the time the fruit is half grown.

The copper solution and the Bordeaux are both useful and necessary in controlling the shot hole fungus of the leaf and the rotting of the fruit on the plum, so one method of work is serviceable in controlling these distinct troubles. But Mr. Platt desired to state that from repeated trials of Bordeaux upon Japanese plums he had found that it had always worked injury to the foliage, and of course he was unable to recommend it for them. But the European plums are uniformly benefited by it, retaining the foliage to the end of the season. The impression seems quite prevalent among our people that we cannot grow plums on account of black knot, which is a very wrong impression. Only ordinary intelligent and not expensive care in a locality will keep down the knot. One of the enemies of the cherry tree, the black aphid, has within the last two years nearly disappeared, after having been regularly on hand for fifteen years. Cherry trees released from this octopus have launched out into old-time vigor. With the monilla and curculio under partial control, with the black knot and shot hole fungus under ready control, these two old-time fruits, plums and cherries, need not be deserted by any one who loves to grow them.

For corn is sometimes a good crop, but this year it is hard to sell at any price. At three cents a pound for two-year-old corn, cob and grain, it would pay well if the demand were more active.

Conx's bacillus 41, or any combination of bacilli cannot remove the taint with which milk leaves the filthy, bad-smelling barn.



WHITE WYANDOTTES.

Artichokes for Hogs.

ED. MASS, PLOUGHMAN: DEAR SIR:—Breeder of hogs should have an artichoke patch. It is in some sort of the way field, so that the hogs can have access to it, so much the better.

The richer the soil, the greater the yield. We have had reliable persons tell us that in rich bottom land the yield is often 2000 bushels per acre. They are very easily raised, and in this latitude and South, the hogs and pigs will harvest the crop themselves.

In the spring, if the hogs are kept out and the ground smoothed over with a harrow, there will be plenty of seed left to give as large a crop as the one harvested. Or they can be gathered like potatoes; but are better buried in pits than kept in cellars, like potatoes. They will not bear warmth and air like potatoes, being inclined to decay quicker.

The artichoke for hog feeding is one of the cheapest crops raised, and horses, cattle and sheep are equally fond of them. Care should be taken that the right kind of seed be planted. I have no seed for sale.

Hogs on an artichoke diet have never been known to have the cholera.

ANDREW KNOTTER,

East Harwich, February 16.

Market Topics.

GARDENERS DISCUSS THE BOX QUESTION AND THE OUTLOOK FOR AGRICULTURE.

The box question was resumed at opening of last Saturday's meeting of the Boston Market Gardeners.

Some of the speakers thought the present system of changing boxes in which the goods are sent to market for ticket to be exchanged again for boxes, could be made more suitable by agreement to accept only boxes in good condition. Others explained that the farmers were obliged to maintain the wear and tear of boxes, in any event, by the present plan. Mr. Derby thought cheap boxes should be made and sold outright with the contents. Others thought the cost of the boxes could not be obtained from the dealers. It was voted to appoint a committee of seven to consider the matter.

Second question—Is it policy for us to do as much business this year as we did last year?

Mr. Stone—Competition comes from every quarter more and more. We must raise less, or raise better, or get more for it. If you have a surplus of good strong heavy land, better lay it down to grass and raise your own hay.

Mr. Wellington—Last year was a period of depression. All classes suffered, yet I think most of you can show a balance on the right side of the ledger.

Mr. Allen—If we lay down part of our land we should need to borrow money to carry on our farms.

Mr. Sullivan—Prosperity is in sight. Prices are improving. Onions and beets sell for double the prices of a year ago. Competition will bring down quotations in many lines, but we should redouble our efforts to produce at lower cost.

Mr. A. H. Ward spoke at length upon the fertilizer question, claiming that the station valuations were unfair.

How Reading Helps.

There are a great many things that perhaps the average farmer knows, yet does not always remember them at the right time. Then, again, there are some things that may never come to the attention of some farmers. In dairying, as in all branches of farming, an interchange of thought and ideas is what is needed. One person may know one thing about dairying that his neighbor may not know, and his neighbor may know something he does not know; and what each knows may be of value to the other. Now, if these two neighbors should happen to get into conversation across the division fence of their farms, and exchange their bits of knowledge, both would be benefited. But there are farmers—the writer is sorry to say—who, while they have found an interchange of ideas of benefit when made across a line fence, are so opposed to "book farming," as they call it, that they do not believe any good can come to them through an agricultural paper, hence they do not take even one of that class of journals.

But right here let me say that farm papers are not the only people that are so pig-headed on the subject of "book farming." The writer knows of business men who entertain about the same opinion of agricultural papers. This class of business men, or many of them, began life on a farm, and had fathers who did not believe in taking agricultural papers, and their sons inherited from their peculiar views.

The writer of this has an acquaintance, a very successful business man, who—though strange as it may seem—has no faith in agricultural papers, does not believe any information of real benefit to a farmer can be found in them. A few years ago he and some other business men of the same city were in some way induced to invest ten thousand dollars in celery raising, which resulted in the loss of the entire amount invested. They depended on the superintendent entirely for a knowledge of the business of raising the crop, and he, while he had had some experience in the business, had never sought for information outside of what his own personal observation and experience would furnish. The writer suggested to his friend that it would be well to subscribe for some agricultural papers, or at least get some issues that contained articles on celery culture. The writer's friend thought that so long as they had a "practical man" (?) for superintendent, that was all that was needed, and took special pains to again express himself as entirely opposed to "book farming." Later the writer was able to show him some printed articles on celery culture that was forced to admit would have been of great benefit to his company had it been known to him.

Now this is hardly a letter on dairying, but the application can be made to that branch of farming.

If you can get a good idea across a line fence from one of your neighbors, why can't you get an equally good one from a farmer a hundred or more miles distant, and get it out of an agricultural paper?

F. W. MOSELEY.

Clinton, Iowa.

THE PLOUGHMAN Farmers' Meeting

Was held in Wesleyan Hall, 36 Bromfield Street, Boston, Mass. Feb. 20, 1897, at 10 o'clock A.M. Essay by Samuel Cushman, of Pawtucket, R.I. Subject: "The Best Means of Improving Common Farm Poultry."

The hall was well filled with the largest audience of the season at last Saturday's Farmers' Meeting at Wesleyan Hall.

Mr. ABEL F. STEVENS, chairman, introduced the speaker as "one who had devoted his lifetime to the improvement of poultry. He is manager of the poultry and bee department of the Rhode Island Station, and no one man has done so much to bring about improvement in breeding and feeding."

Mr. CUSHMAN asserted that he should speak from brief notes, and referred his audience to the PLOUGHMAN for the full text of his address.

MR. CUSHMAN'S ESSAY.

MR. CHAIRMAN, LADIES AND GENTLEMEN: Few, unless they have made a special study of the subject, realize the commercial importance of the poultry industry. Statistics show that in this country it represents a permanent investment of \$340,000,000; that the fowls kept equal in value the hogs, are three or four times the value of the sheep kept, and equal half of the estimated value of the dairy cows of the country.

COMMERCIAL IMPORTANCE OF POULTRY INDUSTRY.

According to the United States census the annual product, poultry meat and eggs, exceeds in value the cotton or hog crop, and represents as much money to the producer as the wheat crop. In 1880 there were 126,000,000 fowls kept; in 1890 the number had increased to 286,000,000, and in 1896 to 383,000,000. In spite of this rapid increase in poultry stock this country does not now produce enough poultry products for home consumption. While a few thousand dozen eggs are exported annually, millions of dozens are imported from Canada, China, Mexico and Japan. During the last three years about a million dollars' worth of foreign eggs have been brought into this country. Our imports are ten times greater than our exports. The imports for last September (1896) were 20,092 dozen, compared with 16,848 dozen for the same period the previous year, showing that the egg imports are increasing rapidly. There is as yet no over-production. Where prices are low it is due to unequal distribution. The number of eggs consumed per head of population is fast increasing in this country, as well as in Great Britain and Germany.

THE FOREIGN MARKET FOR EGGS.

Besides our home market there is a wide foreign market for eggs. England and Germany do not produce sixty per cent of the eggs they consume. They depend upon other countries for their supply, and the number of eggs they import increases every year. During 1895 the United Kingdom imported daily an average of four million dozen eggs (298 tons), or paid out nearly \$50,000 for eggs each day. Although these were imported from over twenty foreign countries, the larger part of them came from Russia. Eggs from France reach English cities in better condition than those produced in the interior, while eggs from Australia have been quoted in London as high as fresh eggs from France.

In 1894 Germany's egg imports exceeded her exports by 75,375 tons; over fourteen million dollars were paid out by her for foreign eggs. Canada produces her own supply and exports eggs to England. The United States sends her wheat and other grains to Europe, sells them in competition with grain from Russia, India and South America, and leaves the egg trade of Europe to other countries.

In view of these facts, when the authorities of other governments are doing so much, is it not surprising that our own government does so little to foster and develop this industry? Is it because public officials, like the majority of the people, are ignorant of the state of affairs, or is it because poultry raisers do not make themselves felt as do the representatives of other industries? No live stock is so generally kept by both rich and poor as poultry. A larger number of persons in this country receive income from the poultry industry than from any other industry.

In 1878 the Argentine Republic imported \$10,000,000 worth of wheat. In 1894 that country produced 2,000,000 tons of wheat, although but a small section of that country had been cultivated. Soon 10,000,000 tons will be produced. There the great wheat sections are no more than 150 miles from seaports, while the wheat regions of the United States are 1000 miles from shipping. As Argentine wheat costs less for transportation, that country, when extensively cultivated, will be a strong competitor for or against the United States for the trade of Europe.

While the transportation of one dollar's worth of potatoes 1000 miles costs us forty cents and

one dollar's worth of wheat twenty cents, one dollar's worth of eggs may be shipped the same distance for eight cents. Will not the people of this country, to hold their own, be obliged to produce and import food in a refined and more valuable form instead of as rough, crude and bulky products? As much as possible of the grain of this country should be turned into poultry flesh and eggs.

To do this best our poultry should be improved. UNIMPROVED STOCK PREDOMINATES. Without doubt the bulk of our 383,000,000 fowls, which annually produce 126,000,000 dollar's worth of eggs, should be classed as common farm poultry. The pure bred or fancy fowls bred for exhibition purposes, and the pure bred stock kept and bred for business only, although pretty well scattered about the country, are but a drop in the bucket in comparison. That the poultry product of the whole country might easily be increased twenty-five per cent in quantity and improved ten per cent in quality by the adoption of better breeds and methods will not be questioned by any one familiar with the situation.

IMPROVEMENT IN WESTERN POULTRY.

This improvement is now going on with great rapidity in the West. For a long time fanciers have thus been distributing pure bred poultry, and their superiority over common fowls in the production of marketable products is becoming appreciated. Western poultry has in the past brought low prices because it has been inferior to eastern raised stock, but this difference is growing less each year. Western producers are learning the lesson and are not slow to act; they are paying more attention to the fine details. Their product is improving very fast, and before long refrigerators will bring as fine poultry from the West as is now secured in New Jersey and the East. Yet many eastern farmers still put poultry on the market that is no better than the most inferior western stock. No wonder they are not satisfied with the price received and become disgusted with the business.

AIM TO PRODUCE THE BEST.

It surely pays best to raise the finest product. Visit the markets where only the best of everything is sold and see for yourself what is demanded, what receives the top price and aim to excel it. Inspect the broilers, roasters, and old fowls, and learn the preferred size, shape, and color of skin and legs. Is very yellow skin and leg demanded, or is white skin and white or dark legs given equal preference? If stock is in good order? Is softness and tenderness of flesh more prized than extraordinary flesh development? Do large white eggs bring the highest price or are those having thick brown shells preferred? Then select the breed which excels in those qualities or engraft it on to your stock by crossing or grading. Of course the importance of hardiness, good feeding qualities, quick growth and early maturity or prolific qualities should not be lost sight of in making this selection.

WHY SOME ATTEMPTS TO IMPROVE FAIL.

Many attempts to improve a flock of fowls have resulted disastrously. Quite often a farmer having a flock of common stock that is well acclimated and free from disease, but not very profitable, disposes of them and secures pure bred fowls, which he gives no better care. Having been improved and made more profitable partly by receiving excellent food and care, better than the farmer is accustomed to give, the improved fowls do not thrive. Possibly they are from high scoring fancy stock that has been weakened by being over shown and in-bred. Under his management they may be no more profitable than his common stock, while they are more sensitive to exposure and susceptible to disease. He has about as much use for them as a man without a hothouse to put them in as for hothouse plants. This man may become prejudiced against pure bred fowls. Had he secured suitable farm-reared pure bred birds from stock that had not been bred for exhibition points for several years, and at the same time had taken more pains to keep the henhouse clean, free from lice, and to provide better food and enough of it, he would doubtless have secured a greater profit and have been gratified with the results. Proper food has much to do with improving a breed, and improved characteristics cannot be retained unless sustained by it. Common scrub endure privation and exposure best and it is not therefore always wise to discard them. It may be difficult to secure really good birds for useful purposes.

VALUE OF COMMON STOCK TO THE FARMER.

In many cases it is best to have some of the best shaped and most thrifty looking of the common hens on account of their extreme hardiness and breed them with choice pure bred males of the desired breed. By using pure bred cocks of a certain breed for generations the flock may be "graded up" and be all a pure breed, even better for practical purposes, if the common stock used was of the right sort. These grades have the desirable qualities of the males' ancestry and retain much of the hardiness of the original scrub females. The mixed males should not be used for breeding. Kill them as soon as they are large enough to make good broilers. Make it a rule never to breed from any male that is not a choice specimen of a pure breed.

Show birds are not what the average farmer, who intends to keep a breed pure, should buy. Not all show stock lack in vigor; in fact, some of the most vigorous birds are raised by the fancier who raises his birds on farms where they are given every chance; but there are also those that keep them in a way to decrease their hardiness and profitable qualities. Too frequently the thoroughbred fancier selects his stock entirely on account of its possessing show points and ignores the economic qualities. It is safer for the farmer to use such birds for crossing

(Continued on second page.)

MARKETS.

BOSTON LIVE STOCK MARKET.

Cattle 1-4 Lower-Sheep Steady-Hogs Unchanged-Calves 1-4 1/2 Lower-Horses in Fair Demand-Milk Cow Market Only Fair.

Reported for Mass. Ploughman.

Week ending Feb. 24, 1897.

Amount of Stock at Market.

Cattle, Sheep, Hogs, Veals
This week, 4,704 9,990 117 28,033 1988
Last week, 3,558 9,651 113 29,588 1088
One year ago, 5,858 15,141 101 31,008 971
Horses..... 404

CATTLE AND SHEEP FROM SEVERAL STATES.

Cattle, Sheep, Hogs, Veals
Maine..... 252 41 New York 51
Massachusetts 180 323 R.I. & Conn. 8915
Vermont 120 408 Western..... 3665 8915
Hampshire 241 153 Canada..... 55 160
Total..... 4704 9900

CATTLE AND SHEEP BY RAILROAD, ETC.

Cattle, Sheep, Hogs, Veals
Pittsburg 3005 1907 Eastern..... 291 41
Lowell..... 180 679 R. & M. 10
R. & A. 312 463 Foot & Hoos. 70
Total..... 4704 9900

Values on Northern Cattle, etc.

Beef—Per hundred pounds on total weight of hide, bawls and meat, extra, \$5.00 to \$5.75, first quality, \$4.00 to \$4.50, second quality, \$3.50 to \$4.00, third quality, \$3.00 to \$3.50, fourth quality, \$2.50 to \$3.00, fifth quality, \$2.00 to \$2.50, sixth quality, \$1.50 to \$2.00, seventh quality, \$1.00 to \$1.50, eighth quality, \$0.50 to \$1.00, ninth quality, \$0.25 to \$0.50, tenth quality, \$0.10 to \$0.25.

Working Oxen—\$4.00 to \$5.00; heavy steers, \$5.00 to \$6.00, or much according to their value for beef.

Cows and Young Calves—Fair quality, \$2.00 to \$2.50; extra, \$2.50 to \$3.00; fancy milk cows, \$3.00 to \$4.00; farrow and dry, \$1.00 to \$2.00.

Stores—This young cattle for farmers: yearlings, \$2.00 to \$2.50; two-year-olds, \$2.50 to \$3.00; three-year-olds, \$3.00 to \$3.50.

Sheep—Per pound, live weight, 2 1/2 cts.; extra, 2 3/4 cts.; shorn and skins per head, in hand, \$2.50 to \$3.00; lambs, 4 cts. to 5 cts.

Fat Hogs—Per pound, 3 1/2 cts.; live weight, shorn, \$4.00 to \$4.50; country, \$4.50 to \$5.00; country dressed hogs, 4 1/2 cts. to 5 cts.

Veal Calves—3 1/2 cts. to 4 cts. per lb.; country lots 4 1/2 cts. to 5 cts.

Calves—Brighton, 3 1/2 cts. to 4 cts. per lb.; country lots 4 1/2 cts. to 5 cts.

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THE HOUSEHOLD.

CAN YOU ANSWER?

Can you put the spider's web back in its place?
That once has been swept away?
Can you put the apple again on the bough
Which fell at your feet today?
Can you put the fly-cup back on the stem,
And cause it to live and grow?
Can you mend the butterfly's broken wing
That you crushed with a hasty blow?
Can you put the bloom again on the grape,
Or the grape again on the vine?
Can you put the dew drops back on the flowers,
And make them sparkle and shine?
Can you put the petals back on the rose,
If you could, would it smell as sweet?
Can you put the four again in the husk,
And show me the ripened wheat?
Can you put the kernel back in the nut,
Or the broken egg in its shell?
Can you put the honey back in the comb,
And cover with wax each cell?
Can you put the perfume back in the vase,
When once it has been away?
Can you put the corn-silk back on the corn,
Or the down on the cat-kiss—say?
You think that my questions are trifling, dear?
Let me ask you another one.
Can a hawk's word ever be unkind,
Or a deed unkind, undone?
—Young People's Paper.

A HAND-PAINTED BABY.

One lived in the handsome brown-stone upon the avenue. It went out for an airing every day in its dainty cab—a thing of rare beauty, enamelled in white, picked out in gold. A white goat-skin rug lay under baby's feet, a cover of delicate blue overpread its form, and a hand-painted strap of white kid, decorated with apple-blossoms and having the word "Baby" in gold letters just in the centre, held this lucky baby in its place.

The nurse who accompanied it on its daily trips from the bottom of the brown-stone steps, down which the colored porter, assisted by another man-servant of the house, tenderly brought it, was almost as fine as Baby Brownstone herself.

One day little Susie Gray, the carpenter's daughter, was passing by just as Nurse Wiggins stopped to chat with an acquaintance. A gust of wind tore the baby-carriage loose from the nurse's hand, in which the handle had been carelessly held, and sent it sailing down the avenue toward a curbstone a foot high. In a moment more it would have been dashed down the steep step in front of a heavily-loaded coal-wagon. But Susie Gray—fleet-footed, tender-hearted little thing that she was—ran and caught it just in time.

"Oh, thank you! Thank you ever so much! I can't tell you how happy I am that you saved the dear little one from being dashed under the horses' hoofs!" exclaimed the nurse, almost hysterical in her joy.

"I'd have done it just the same if there'd been no one to thank me," said Susie, "because I have a little baby brother of my own."

"Ah! have you, indeed, little miss?" replied Nurse Wiggins. "Then I know how much you must love the precious thing. They are such dear creatures! But they're a wonderful sight of trouble and care. If you're a baby, for instance, you couldn't begin to guess how many white petticoats she has, and other things."

"How many has she?" asked Susie, directly, curious to compare the lot of this dainty darling from the avenue with that of her own baby brother.

"Oh, I couldn't begin to tell you!" answered the nurse. "But her under-vest is all of the finest linen, and every bit of it hemstitched by hand. She has ever and ever so many white dimity petticoats—so many for the night and so many for the day. And the needle-work on them is almost a fortune. Besides, they're trimmed with real Valenciennes lace at the neck and wrist."

"That's a very pretty wrap she has on," ventured Susie.

"Yes, indeed!" said Nurse Wiggins. "It's made of Bedford cord, and those rosettes are baby ribbon. Costs a dollar a yard. Every one of those ribbons has her name painted upon it."

"Dear me!" exclaimed Susie, whose idea of the cost of hand-painting was perhaps extravagant. "You don't say so!"

"Yes, indeed!" ran on Nurse Wiggins. "And not only her name, but daisies and violets and spring blossoms all over every piece of furniture and everything."

"You mean her cradle?" asked Susie. "Cradle!" sniffed Nurse Wiggins, in disdain. "No, indeed! No proper baby has a cradle nowadays. You know they are considered very unhealthy. The rocking brings on brain fever, and the doctors have pronounced against them. She has a little bass bedstead that has to be polished every day with a soft chamois-skin until it shines like gold. The curtains are of silk."

"Our baby sleeps on a pillow in the big rocking-chair," volunteered Susie.

"On a pillow? Mercy! No! Not feathers? He should have a mattress filled with carefully picked horsehair, very fine. Then," went on Nurse Wiggins, "the baby's blankets are tied with bright ribbon. There's a lamb's wool comfort tied with ribbon. Her pillow is of rubber, filled with air, and the slips are the daintiest things!"

"Does she like to splash in the water?" questioned Susie. "Ma puts our baby in the wash-tub, and he kicks and splutters like a seal."

"In her bath, you mean?" corrected Nurse Wiggins. "Bless you, yes. Baby

has a beautiful pale pink and blue china bowl in a white enamelled frame. It is divided into two parts—one for the hot water and one for the cold. Then there's the soap-cup divided in the same way, with a place for the silk sponge and another for the soap. Nobody's but my own hands are allowed to give her her bath. I can tell you that. They would soon have her dainty skin sore."

"Mother often lets me wash baby's hands," said Susie, rather proud of the distinction.

"You are a good girl, I am sure, to take care of your brother," said the nurse. "But I must be gone now, and you must run home to see if little Dan doesn't want you."

"Mayn't I kiss your baby before I go?" asked Susie, half timidly and half boldly.

"Kiss her? Mercy sakes alive! Kiss- ing is very bad for babies. No proper nurse, I am sure, would allow her baby to be kissed, who out on the street. There's microbes, you know, and one thing and another; and the doctors say it isn't good for them. Good-day to you, little miss!"

"Good-day!" said Susie, of a sudden growing very dignified. "I don't want to kiss her very much, after all." Then she said to herself, as she went home: "I know where there is a baby it won't hurt to kiss. Goodness sakes alive! How very fine babies are upon the avenue, that they're afraid to let anybody kiss them, or the sun to shine on them, or a little breath of wind to strike them! I'll go home and have a good romp with Dan, and kiss him all over, from the tips of his little pink toes to the crown of his little bald head; and nobody will be afraid of Mike Crow or Mike anybody else!"

When Susie got home, she found Baby Dan rolling on a comfort spread on the floor. He was dressed in a little dotted calico gown, his feet and legs were bare; but he was fat, rosy and jolly. And Susie couldn't find it in her heart to feel any envy for the little pale, delicate thing in the white-enamelled, gold-streaked baby-cab, with its pink-and-blue lining and its white goat-skin rug.

"After all," she said, "it's better to have a baby you can kiss and romp with without missing up or shocking somebody, even if you don't have hand-painted straps and a china bathtub and a silk sponge, and all that sort of thing. You ought to be thankful, Dan, that your papa is a carpenter, and can't afford to own a brown-stone mansion up on the avenue! For you don't know what you'd have to put up with if you were a hand-painted baby!"—J. F. Cowan, in *Christian Work*.

THE LITTLE DIPPER.

BY WILLIAM CANTON.

Little Dipper, piping sweet in the shrewd mid-winter sea her,
Nesting in the blue, where spray splashes nest
And sprinkles feathery;
Nestle the fringes of the ice, down the burn-
side blithely diving;
Piping, piping with full throat,—like the frost
or be snow driving;
Life's white winter comes apace; oh, but gaily
shall I bide it.
If my bosom, like thy nest, house a singing-bird
inside!

Soldering at Home.

In the country it is very handy to be able to mend one's own household things, and there is nothing more annoying to the housekeeper than to have a hole in a saucepan or can, and to be unable get it repaired speedily.

Soldering, however, is a simple thing. If it is a hole, say, in the bottom of a can, that you want to solder, first clean the surrounding parts (inside the can) with a piece of sand-paper, then apply a little powdered resin.

Get your soldering-iron—which, by the way, must be made of copper and nicely tinned at the point—to a nice heat in a clear fire—not red-hot, or it will be useless until tinned again; rub it quickly on an old duster to clean the point, and then take up as much solder as possible on the point of the iron, and apply it as nearly as possible over the hole.

The heat will melt the resin, and the solder will stick fast enough. I prefer spirits of salts in which zinc has been dissolved as a flux for general use; but, for an amateur, resin is safer, and, as a rule, more handy.

Short Sight.

To prevent shortsightedness, it is well to use the eyes as much as possible every day in looking at things far away. The clouds, the sky, distant trees and forests may be often very profitable objects of observation. Sailing on the water is especially useful to strengthen the eyes and prevent shortsightedness—sailors are usually longsighted. People who live in the country would find it easy to follow this advice, but in towns and cities people get careless in this respect. It takes away a great deal of pleasure in life not to be able to see things in the distance as well as near. The eyes are injured by night work, and also by loss of sleep. One of the best remedies for weak eyes is plenty of sleep.

Abraham Lincoln liked to feel himself the attorney of the people, not their ruler. Speaking once of the probability of his re-election, he said: "If the people think I have managed their case for them well enough to trust me to carry it up to the next term, I am sure I shall be glad to take it."

THE HOME CORNER.

FREE PATTERN.

By special arrangements with the BAZAR GLOVE-FITTING PATTERN CO., we are able to supply our readers with the *Bazar Glove-Fitting Patterns* at very low cost. It is acknowledged by every one that these patterns are the simplest, most economical and most reliable patterns published. Full directions accompany each pattern, and our lady readers have been invariably pleased with them. The pattern below may be accompanied each order, otherwise the pattern will cost the full price.

MASS. PLOUGHMAN COUPON.
Cut this out, fill in your name, address, number and size of pattern desired, and mail it to
THE HOME CORNER, MASS. PLOUGHMAN,
BOSTON, MASS.

Name.....
Address.....
No. of Pattern.....
Size.....
Enclose ten cents to pay expenses.



6971—Ladies' Double-Breasted Eton Jacket.

This jaunty and becoming Eton jacket is made of dark green broadcloth combined with velvet and trimmed with passementerie ornaments. The trim adjustment is rendered by shoulder, under-arm, centre-front seams, and single bust darts, and the closing is effected in double-breasted style on the left side of the front by hooks and loops, the handsome braided ornaments adorning the fronts being used as decoration only. A stylish collar of effective design falls deeply at the back, rolling away in front, displaying a dainty chemise, collar and smart tie. The sleeves, of moderate fullness, are plaited at the top and completed at the wrists with braided ornaments. The model is admirably adapted to the early spring or the milder days of winter, when one is obliged to discard the heavier wraps or jackets. It is exceedingly becoming to most figures, and may be fashioned in rough or smooth-faced cloth to match the garment over which it is to be worn, or made of Persian lamb, Astrakhan, plush, electric seal, and trimmed according to individual taste. For additional warmth an interlining may be provided, while the linen chemise may be discarded for one of black satin, velvet or cloth. To make this jacket for a lady in the medium size will require two and one-half yards of forty-four-inch wide material. The pattern, No. 6971, is cut in sizes for a 32, 34, 36, 38 and 40-inch bust measure, and retails for twenty-five cents. With coupon, ten cents.

A Mariborough collar rolls from the neck of a fanciful evening bodice that has fullness nowhere save just across the bust.

A deep tab collar is improving to a dressing-sack.

Height is given many of the new fanciful collars at the sides and back by tabs or joined sections which rise from a stock.

In a certain shirt-waist a pointed yoke is applied at the back, and tucks are formed across the fronts.

The bishop sleeves which are inserted in most shirt-waists are much reduced in width.

Joleros with plain and fanciful outlines confer an air of dressiness upon many of the spring gowns.

Loose panels and a bolero moderate the severity of a princess gown.

A blouse front droops from a very deep yoke in the waist of a costume made with an eight-gored skirt.

The deep tucks formed in the waist of a costume suggest a jacket effect. A single rever applied over the closing heightens the attractiveness of the bodice.

The jacket of an Eton costume shows sharply pointed front corners.

A smooth front that suggests the mid-dy style and a fancy bolero jacket form the waist of a very stylish costume.

Miss Parloa is giving a series of lectures on "Domestic Economy" at the N. Y. Young Women's Christian Association rooms. At one of these she said: The subject of kitchens and pantries covers a great deal of ground, and as I cannot go into details, I will give you a few general principles. The kitchen and pantry should be separated as much as possible from the rest of the house, and yet be near enough to be convenient.

For the pantry a north exposure is desirable, but the kitchen ought to have sun. The ideal kitchen is only one story high, with the ventilation from the roof. It should be made as pleasant as possible, and the health and comfort of the servant should be considered in all its arrangements. The furnishings should be simple. There should be a small, low table covered with zinc, with castors on it so that it can be moved about to the range or pantry. This table should be low enough to slip under the larger table, and be used for paring vegetables and fruit.

There should be several strong chairs, and a shelf on which the cook book and other reading matter can be kept. The tin should be kept on shelves or hung on the wall. Nothing that is used in the kitchen can be out of keeping when placed around. Indeed, if in proper condition, they are pleasant to look at. Stone china is ornamental as well as useful.

The range, is of course, the most important thing in the kitchen, and much depends on the proper use of the draughts. The smoke or fire damper which pulls out in the front of the stove is very important, and should always be given when one builds a fire, so as to open a current of air. Coal should never be allowed to burn to a white heat, because though at first it gives an intense heat, after a short time it is impossible to get any, and clinkers form. The only way to get rid of these is to burn oyster shells in the stove. This is an effective method. The coal should never come above the lining of the range. One can get a much better work by keeping the grate less full.

The refrigerator should be placed where it is well lighted, and the drain pipe should not be connected with the

sewer. It is better because more healthful to place a pan under it to catch the water. Once a week the box should be thoroughly cleaned and washed with hot suds and hot soda water, and the different pieces should be put in the open air to dry. Special attention should be paid to the waste pipe. This should be cleaned by running a wire through it and then a cloth wet with soda water.

In the matter of towels the loosely woven crash is best for the cooking utensils, which should be wiped inside and outside. Russia crash is good and wears well, but for the glass and china a softer material is better and more easily washed. A wire dish cloth is almost indispensable; it cleans without any trouble.

The kitchen utensils should be washed as carefully as the dining-room articles. Never scrape with a knife or spoon, but buy little wooden skewers such as children use, and use them.

If hot water is allowed to cool in the kettle, it will rust it, and when once a thing rusts, it always rusts. Tin rusts first, next granite, and then iron.

"Utensils in which food has been tried should be first wiped out with a paper before being washed. Never scour with sand, it scratches. Wood ashes are good for scouring.

"The care of the plumbing is most important. Once or twice a day the sinks should be well flushed with hot soda water. The proportions of this mixture are: One-half pint of washing soda to six quarts of boiling water, letting it stand on the fire until all the soda is dissolved. The opening of the drain pipe should be covered with a strainer. Upon the proper care of the kitchen utensils depends the health of the persons living in the house."

Mrs. Margaret Deland, the author, believes that money can be made by raising jonquils and selling them. She has just had her second annual jonquil sale, and gave her experience to a reporter for a Boston daily.

"The bulbs cost me from one to three cents apiece," she said. "In the bottom of the pot I put a layer of moss, then a spoonful of charcoal, then in rich soil plant eight or nine bulbs in each pot. Do not fill the pot within an inch of the top. This is a necessary point, as the bulbs need water and they cannot get enough if the earth is smooth and hard to the very top."

"Water thoroughly, then leave in a cool dark place from six weeks to two months. People bring them out too soon. Usually as soon as a speck of green shows they bring them to the window—that's wrong."

"Leave the pots in the dark until the roots come through the bottom of the pot, and there is quite a bit of green. Then when that time comes bring them out and keep well watered. Keep water in the saucers."

"Many people have the idea that jonquils must have sunshine—it is not necessary. Those jonquils there were in a north room and never had a bit of sun shine, yet they look just the same as the rest."

"The greater part of the plants are the Campanella variety. The big double ones are Daffy Down Dilly and those with the light yellow petals are called the Empress jonquils."

"A woman in one room could easily make \$15 on jonquil raising. The cost, everything included, is about 22 cents a pot, and even if sold at wholesale prices each pot would bring 50 cents. After the bulbs had been planted they could, if the closet was large, be put in there, or I should put them under the bed and put a long plank on top of the pots and keep them dark. I have asked for mine the same prices that the florists do, \$1, \$1.25, \$1.50."

Sewer Gas.

What is commonly called sewer gas is a mixture of several gases which emanate from decomposing animal and vegetable matter in sewers. The principal of these gases are sulphuretted hydrogen, ammonia, and carbonic acid. The Building World enumerates several useful tests for detecting the presence of obnoxious gases. A test of sulphuretted hydrogen is a piece of blotting paper dipped in a solution of plumbic acetate; this is turned black on exposure to the gas. For ammonia, use a strip of red litmus paper, which will turn blue or yellow; a strip of yellow turmeric paper will turn brown in the presence of that gas. Blue litmus paper will turn red when exposed to carbonic acid gas, and the same gas when passed through lime-water will make it cloudy.

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From the Aboriginal Times to (and including) the World's Fair



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A WOMAN'S BODY.

What Its Neglect Leads to. Mrs. Chas. King's Experience.

These are the positive fore-runners of serious womb complications, and unless given immediate attention will result in untold misery, if not death.

Lydia E. Pinkham's Vegetable Compound will, beyond the question of a doubt, relieve all this trouble before it becomes serious, and it has cured many after their troubles had become chronic.

The Compound should be taken immediately upon the appearance of any of these symptoms above enumerated. It is a vegetable tonic which invigorates and stimulates the entire female organism, and will produce the same beneficial results in the case of any sick woman as it did with Mrs. Chas. King, 1815 Rosewood St., Philadelphia, Pa., whose letter we attach:

"I write these few lines, thanking you for restoring my health. For twelve years I suffered with pains impossible to describe. I had bearing-down feelings, backache, burning sensation in my stomach, chills, headache, and always had black specks before my eyes. I was afraid to stay alone, for I sometimes had four and five fainting spells a day. I had several doctors and tried many patent medicines. Two years ago I was so bad that I had to go to bed and have a trained nurse. Through her, I commenced to take Lydia E. Pinkham's Vegetable Compound, and I never had anything give me the relief that it has. I have taken eight bottles, and am now enjoying the best of health again. I can truthfully say it has cured me."



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FACT No. 2. GOLD MEDAL is the most economical flour to use.

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LILIAN BELL'S hosts of admirers will be pleased to learn that the most brilliant work that this renowned author will appear in the Woman's Home Companion throughout the year. Besides several stories of remarkable power, she will contribute a number of her witty articles on "The New Woman" and other timely topics.

MRS. MARY J. HOLMES is one of America's greatest novel-writers. Her latest and best—a charming love-story, "The Heart of the Matter," will appear during the year. When this story is published in book form it alone will sell for \$1.50 a copy.

JULIA WAGNER, one of the most popular fiction-writers of the day, has just completed a story which will appear during the year. Price of this story in book form will be \$1.50 a copy.

FREDERICK R. BURTON and W. O. STODDARD contribute fascinating serials to the Boys' and Girls' Department, which will be otherwise enriched by new and pleasing features.

A splendid program of great variety has been prepared for the year, including, in addition to the above, the best work of such noted authors as

Octave Thanet, Harriet Prescott Spofford, Cora Stuart Wheeler,
Joan Allen's Wife, Eric Read, William G. Frost, Ph.D.,
Ella Higginson, Robert C. V. Meyers, Stanley Waterloo,
Hezekiah Butterworth, Sophie Swett, Will N. Harben, etc., etc.

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ESTABLISHED 1780.

MASSACHUSETTS PLOUGHMAN BOSTON, MASS., SATURDAY, FEBRUARY 27, 1897.

OUR HOM

BILLY. HE'S IN THE

I've got a letter, parson, from

out West.

An' my heart is heavy

my heart.

To think the boy whose future

prodded planned

Should wander from the path

to such an end!

I told him when he left us

years ago,

He'd find himself a-plowin' in

row—

He'd miss his father's counsel

prayers, too,

But he said the farm was hate-

he'd have to go.

I know that's big tempt-

the West,

But I believed our B-

rested.

An' when he left I warn-

waitin' snared

That he like hidden saplings

everywhere.

But Billy he promised faithful-

allowed

He'd find a reputation that

proud.

But it seems how my own

new to him,

An' now the boy's in trouble

kind!

His letters came so seldom

I know'd

That Billy was a-trampin'

road.

But never once imagined

head in shame,

An' in the dust of water his



Celebrated for its great leavening strength and healthfulness. Assures the food against all forms of adulteration common to the cheap brands.

THE HORSE.

—Badge 2:07 1-2 will be raced in New England this year.

—C. W. Williams recently secured an offer of \$30,000 for Allerton 2:09 1-4.

—It is stated that there are at present about 2500 trotters in St. Petersburg, Russia.

—A shipment of 206 horses for the English cavalry was recently made from New York.

—The owner of John R. Gentry 2:09 1-2, L. G. Tewksbury, recently refused \$25,000 for him.

—The Arkansas legislature has passed a quarantine law against horses from Missouri. This legislation is the result of Missouri excluding Arkansas cattle on sanitary grounds.

—It is announced that the famous Palo Alto breeding ranch, where so many record breakers were bred by the late Senator Stanford, will be sold, in order to support Stanford University.

—The grand prize of St. Petersburg was won by the American trotting mare Valley Queen 1:15 1-4, by Sphinx 2:30 1-2, dam Pinafore by Strathmore. Monette and Nominee, both Americans, finished second and third, respectively.

—The trial of Robert Kneeb in Germany on the charge of ringing the mare Bethel resulted in conviction, followed by a sentence of nine months in prison, a fine of 1000 marks, and forfeiture of Bethel to the German government. Seven months of the sentence of imprisonment have already been served, pending the appeal taken by Kneeb.

A wise man is on the lookout for a good thing. German Post Moss, sold by C. B. Barret, 45 North Market street, for horse bedding, is one of the good things of this world.

WOLCOTT, Vt., May 27, 1891.

Dr. S. A. TUTTLE.—Having used your Elixir for some time, curing a sprain and several ailments in horses, I can cheerfully recommend it to horse owners. Respectfully, FRED E. WHEELER.

Small Prices for Vehicles and Harness.

The Elkhart Carriage and Harness Mfg. Co., Elkhart, Ind., have for 24 years been selling their goods direct to consumers at factory prices. Horse owners should send for large, free catalogue that will save them money.

Ground Bones.

Estimating the value of whole bones at \$10 per ton and cost of grinding them at \$10 more, will make the cost of one ton of ground bones \$20.

Suppose an average ton of bones to contain 60 lbs. of organic nitrogen and 400 pounds of phosphoric acid; 375 pounds of nitrate of soda will furnish 60 pounds of nitrogen and 135 pounds of soda; 1350 pounds of powdered phosphate of lime 30 per cent will furnish 405 pounds of phosphoric acid, and this mixture will cost with nitrate of soda, at 2 1-2 cents a pound and powdered phosphate of lime at 3-4 cents a pound, \$17.25 for only 1725 pounds, equal in nitrogen and phosphoric acid to one ton ground bones.

The nitrogen in nitrate of soda is in its most available form. There is also 135 pounds of soda which is not to be had in using bones alone.

The phosphoric acid in the powdered phosphates of lime is more available than the phosphoric acid in ground bones, because the powdered phosphate of lime is in a much finer state of division than ground bones, and fineness of division is the measure of its availability. The 135 pounds of soda are equivalent in alkaline action to 202 pounds of potash.

Prof. Wagner says in regard to the effect of soda, "There is a direct effect of it, and in this direct effect of soda, that is to say, of soda entered into the plant, has proved during my investigation of such importance that further researches in that direction are of very great moment." In his opinion, "the decided preference expressed by Schultz-Lupitz for kainit as a potash (kali) salt, is, like the better yield produced by the use of nitrate of soda as against sulphate of ammonia, attributable to the effect of the soda which kainit, as well as nitrate of soda contains, and which heretofore has not been properly valued."

ANDREW H. WARD.

"This Opportunity Should Not Be Lost!"

The world is filled with suffering people who can't seem to get well and find out what their trouble is. Such people oftentimes cannot afford the time or expense of a trip to the city or the large fees charged by the best physicians. It is for just these people that Dr. Greene, of 34 Temple Place, Boston, Mass., who is without doubt the most successful specialist in curing diseases makes the following offer. He invites you all to write him about your complaints, tell him how you feel, and he will answer your letter free of charge, explaining the meaning of every symptom, telling just what your trouble is and how to get cured. Write him immediately. It will doubtless result in your cure.

Boston Cooking School.

All ingredients mentioned in the following recipes are measured level.

The egg basket was freely drawn upon in the lesson of Wednesday morning, Feb. 24th, each recipe used calling for one or more among its materials. Consomme, with Poached Eggs, Bread Sticks, Lamb Souffle, with Tomato Sauce, Chestnut Roulettes, Clam Fritters and Coconut Souffle were prepared and served.

CONSOMME.—The word consomme means, literally, cooked to shreds, and the soup requires three kinds of meat, veal, beef and chicken in its preparation. The clearing removes the nutritious properties, so that it acts more as stimulant rather than nutrient, and is suitable for serving at the beginning of a heavy dinner.

Cut three pounds of beef from the poorer part of the round, into cubes; to give color to the soup, brown half of it in a little marrow or some of the fat with the meat. To the remainder add three pounds knuckle of veal cut in pieces, one pound of marrow bone, three quarts of cold water and the browned meat. Let stand one-half hour, heat slowly to the boiling point and cook gently three hours. Add one quart of liquor in which a fowl has been cooked, and simmer two hours. Cook one-third cupful each of carrot, turnip, onion and celery in two tablespoonfuls of butter, five minutes then add to soup with one tablespoonful of salt, four cloves, three sprigs of thyme, one sprig of marjoram, two sprigs parsley and one-half bay leaf. Cook one and one-half hours, strain, cool quickly, remove fat, and clear as directed in previous lessons, allowing the white and shell of one egg for each quart of stock. Serve with Poached Eggs.

A little of the yellow rind of a lemon may be added when the soup is cleared to give additional flavor, if liked.

POACHED EGGS.—Beat the whites of two eggs until quite stiff but not dry, salt slightly, drop into boiling salted water, using a pastry bag with a rose tube and cook until set. Serve in the Consomme.

BREAD STICKS.—Pour one cupful scalded milk over one-fourth cupful butter, one and one-half tablespoonfuls sugar and one-half teaspoonful salt. Cool, add one cake yeast mixed with one-fourth cupful warm water and the white of one egg beaten stiff. Add flour to form a dough. Knead, let rise until light, cut, down, shape, let rise again and bake, having a hot oven at first. The bread sticks are shaped by rolling out the dough, then cutting into strips and rolling on the unfoured board into sticks, long or short, as liked best. Fancy rolls may be made from these by braiding the rolls loosely together, or forming them into knots or crescents. A glossy surface is given by brushing them over with white of egg diluted with a little water, and sugar added. Or the yolk of an egg diluted may be used. If the bread is made at night, use quarter of a yeast cake.

LAMB SOUFFLE.—Melt two tablespoonfuls butter, add two tablespoonfuls flour and one pint hot milk; add one-half cupful bread crumbs and cook two minutes. Add two cupfuls lamb chopped fine, three eggs (whites and yolks beaten separately). Season with salt, pepper and onion juice. Turn into a buttered dish and bake in a slow oven thirty-five minutes. Serve with Tomato Sauce.

To give added flavor, a little Worcestershire sauce or walnut catsup may be added to the mixture before baking. This is a good dish for luncheon or hot supper, and serves to utilize cold mutton or lamb. Veal and chicken may be served in the same way.

TOMATO SAUCE.—Brown one-fourth cupful butter, add one-fourth cupful flour, and brown; pour on one cupful stock and one-fourth cupful strained tomato. Add one sprig parsley, three cloves, one slice onion, a bit of bay leaf, one tablespoonful tomato catsup, one-half teaspoonful salt and a little pepper. Cook ten minutes, strain and serve.

This is really a rich brown sauce, with a tomato flavor, and the combination is very pleasing.

CHESTNUT ROULETTES.—To one cupful chestnut puree add two beaten eggs, a few drops of onion juice, one-fourth teaspoonful salt, two tablespoonfuls butter and a little pepper. Cook two minutes, stirring vigorously, cool, shape into round balls, then in croquette form with slightly pointed ends, egg and crumb as for any croquette, and fry in deep, hot fat. Serve as fashion around a big bunch of parsley.

CLAM FRITTERS.—Beat two eggs until light, add one-third cupful milk, one and one-third cupfuls pastry flour sifted with two teaspoonfuls baking powder, and one pint chopped clams seasoned with salt and pepper. Drop by the spoonful into hot fat, and fry until brown and crisp, draining on brown paper.

COCONUT SOUFFLE.—Scald one and one-half cupfuls milk, to which has been added one cupful of coconut, add one-third cupful sugar mixed with three tablespoonfuls cornstarch. Cook ten minutes; add one tablespoonful butter, and the whites of four eggs beaten stiff. Turn into buttered and sugared moulds, and bake in a pan of water about twelve minutes. This quantity is enough for ten small moulds. Serve with strawberry jam and a custard made with one pint of milk, the yolks of four eggs, one-fourth cupful sugar and a little salt.

These are delicious little puddings, and pretty to look at, as well, when served in a glass dish with some of the jam placed on the top of each one. Unlike most souffles, they will not fall if

not served immediately on coming from the oven. If the eggs are large, three will suffice. The custard should be served cold, and if the eggs are scarce, the yolks of two eggs and a small amount of cornstarch, or flour may be used. If the custard curdles from over-cooking, it may be brought back by beating with the Dover egg-beater or by pouring from one pitcher held high above another. If a perforated plate is put over the custard when it is set away to cool, it will prevent a skin from forming.

The next lesson will be given at the rooms of the Cooking School, 174 Tremont street, Wednesday morning, March 3, beginning at ten o'clock. Lobster Bisque, Salmi of Grouse, Stuffed Peppers, Tomato and Horseradish Salad, Coffee Rolls and Baba will be illustrated. Single admission, fifty cents.

THE GRANGE.

Stoughton Grange.

There were about sixty members present at the regular meeting of the Stoughton Grange, Monday evening, Feb. 22, when worthy Master Gilbert called it to order. One candidate was balloted upon and accepted. After the regular business was transacted the meeting was turned into the hands of the lecturer.

The lecturer's hour, as usual, was very interesting. The first on the program was a piano duet by Mrs. Webster Smith and Mr. Jere Cotter, which received a well-deserved encore. Then the subject for discussion, "The condition of our country roads, and what is needed to make them better," was taken up. Mr. George N. Drury was the first speaker. He thought the town should own a stone crusher, and cited North Easton as an example. Brother Harry Southworth was the next speaker, and spoke in favor of the state building the roads. He was followed by Bros. Smith, Gay, Lamb, Maxwell and others, all of whom seemed to think a stone crusher and wide tires would solve the problem.

The evening's program concluded with a piano solo by Mrs. Webster Smith.

The Conditions of Longevity

Professor F. W. Warner recently delivered a lecture before the Academy of Science at Rochester, on the subject of biometry, or the science of measuring life, and of calculating its probable duration from the appearance of the individual. The principal natural indications of long life are:

1. To be descended, at least one side, from long-lived parents.
2. To be of calm, contented and cheerful disposition.
3. To have a symmetrical form; that is, a full chest, well-formed joints and limbs, with a neck and head large rather than small in proportion to the size of the body.
4. To be a long and sound sleeper.

The capacity for living inherited from healthy parents he calls potential longevity, and under favorable conditions each individual should live his life out as uniformly as do the lower animals. Says Professor Warner:

"The primary conditions of longevity are that the heart, lungs and digestive organs, as well as the brain, should be large. The trunk will be long and the limbs comparatively short. The hand will have a long, somewhat heavy palm and short fingers. The brain will be deeply seated. This is indicated by the orifice of the ear being low. The blue hazel or brown hazel eye, as showing an intermission of temperament, is a favorable sign. The nostrils being large, open and free indicate large lungs; a pinched and half-closed nostril indicates weak lungs. Women are longer-lived than men, and married people longer than single. Hot climates are prejudicial to longevity, for these children mature earlier. Cold climates, on the other hand, are unfavorable to general health."

Apples for Market.

The market demands quality rather than quantity, and to supply this many of our apple growers have enlightened themselves regarding the best methods of growth with a resulting increase in results. There are many conditions which contribute to the best growth of the fruit. Judicious pruning will tend to increase the quality and decrease the quantity. Then the picking, handling and storing of apples require good judgment. They should be picked by hand, carried in boxes or barrels into the cellar immediately and kept at a nearly uniform temperature. It should be remembered that apples that are grown under a higher state of cultivation require the most care in successful keeping.—O. B. Hadwen, Worcester.

—One inch of rain falling upon one square mile is equivalent to about 17,500,000 gallons of water.

200 More Eggs
GREEN CUT BONE
BONE CUTTER
Will cut any bone into small pieces, and will save you money.
\$1.00 PER DOZEN
\$5.00 PER DOZEN
\$10.00 PER DOZEN
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\$100.00 PER DOZEN

OUR BOSTON JOBBERS ARE
JOSEPH BRECK & SONS,
47 to 54 No. Market St., Boston.

FARMERS' MEETING.

THE DISCUSSION.
(Continued from second page.)

Mr. ————What do you think of green bone?

Mr. Cushman—It is all right. The bone cutter is a useful machine, but I don't believe that "a child can run them," as advertised. They require considerable power. When fresh, green bones are good, they are more easily digested and of better flavor than scraps; but unless you can feed it sweet, leave it alone. The small poultry keeper would better to arrange with some one who has a large mill to supply the bone fresh as wanted. If you can't get fresh bone get scraps and dry cracked bone.

Mr. Van Norman—I am surprised at the advice of the essayist to breed cross breeds. It is easier to get what you want by breeding up pure breeds. It takes skill to pick out good ones. But cross breeds are unreliable.

Mr. Cushman—Keep on improving the pure bred parent on both sides, but kill the cross breeds for market, that was my idea. I didn't advise to breed together the half bloods. Kill them.

Mr. Van Norman—But the common farmer can't do that to advantage.

Mr. Cushman—The man who doesn't know how to cross right would do better to stick to pure breeds. But when you know what crosses to make, get birds of breeders and put vigor into them by crossing.

Mr. Van Norman—But can you give instances to show that cross breeds are best?

Mr. Cushman—It is well illustrated by the experiments with geese at the Rhode Island station. For three years in every case the cross breeds were at the top for weight. The cross of African upon Toulouse gave birds larger than either parent. A cross of Embury upon African gave birds that matured before the pure bred. The same is true of turkeys. Wild stock was obtained from the West and the result of the infusion of wild blood was a turkey that cannot be equalled by pure breeds. The merits of the cross breeds are not advertised, and the bird are not taken to shows because it is no object for their owners to do so. They are of no use for breeding and they are simply kept for eggs and poultry. But farmers have an object in booming their stock. A Pawtucket dealer of my acquaintance says "the fanciers have such poor stuff I gave up calling on them long ago and I go to the farmers for market poultry." Of course it is true that fanciers sell only the culls for poultry.

Mr. Cot, of South Natick—What are thoroughbred fowls? I have supposed that such breeds as the Plymouth Rock and Wyandottes were merely crosses, not thoroughbreds like the Light Brahmas and Leghorns, for instance.

Mr. Cushman—The Light Brahmas were derived from the old Shanghai, and the breed has greatly changed since first introduced. Nearly all breeds have been changed since they were imported. Some breeds are very old, like the Dorkings, which were known in old Roman days. The Langshans is about the only breed which has not changed much since introduced into this country. When the Leghorns were first imported they were not at all uniform, but the various kinds have been selected and built up. Not any breed will breed absolutely true. Sports occur, and only a few are up to the requirements. The recently formed breeds have a right to be called thoroughbreds, although they may not yet be so firmly fixed as the older breeds.

Mr. W. D. Rudd—I agree to the value of crossbreeding in the improvement of mongrel stock. The supply of western poultry has been greatly improved by the use of pure bred males. One dealer who collects poultry in the West and ships a carload a day, says he sorts out the thoroughbreds or those which seem to be thoroughbreds, and sells them back to the farmers, at cost price, in order that the stock may be improved.

Mr. Van Norman—It appears to me that environment brings quality rather than crossing. Character and stamina belong to the pure bred in horses, cattle and poultry. It is close adhesion to true breeding in a single breed that wins the victory.

Mr. Cushman—It has been my experience that poultry fanciers select rather than breed, and for reasons that are practical qualities. When I was a breeder of Black Spanish, we chose birds for white lobes, for five points on the comb, for certain shaped tails and such points. We were not after vigor. The Black Spanish was once a great egg producer, but has deteriorated as a result of attention to fancy points. The Minorcas come from the same kind of stock, and have been less injured for practical uses.

Mr. Richards—I have found that it don't pay to keep birds over more than one season.

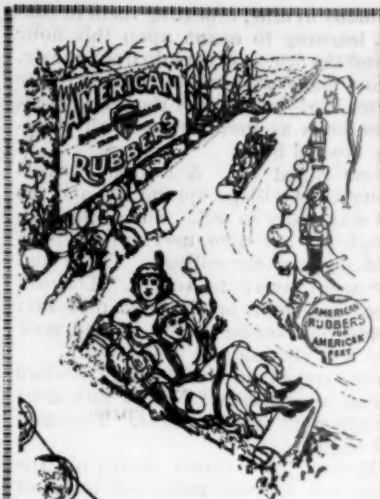
Mr. Cushman—What breeds? Mr. Richards—I have many kinds—Wyandottes, Brahmas, Leghorns, etc., mixed together. My 125 hens laid seventy to eighty-four eggs per day in January, and also in February so far. Last week I had forty dozen eggs from the 125 hens, fifteen of them sitting. I have been asked to give my system of feeding. My soft feed in the morning consists of the proportion of one quart of meal to three quarts of shorts, with scraps or meat meal added every other day. I add spices—cinnamon, ginger, allspice.

Mr. Frost—Don't you give them any "stimulant"? [Laughter.]

Mr. Richards—The spices are the stimulant. I give them all the soft feed they will eat. I believe in caring for my hens on the same elaborate plan that Mr. Frost cares for his strawberries. I feed them clover, a bushel every day, cut fine, all they will eat. I put it dry into the feed boxes. I give them oyster shells and mica grit. At noon they get six quarts of oats scattered about so that they will scratch for them. At night I give them all the whole corn they will eat.

Mr. Cushman—Your feeding so much corn may be the reason why your hens don't lay the second year. Rations suitable for pullets may not do for older fowls.

Mrs. Andrews—You spoke of regi-



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terling the egg records of hens. How can the record be kept?

Mr. Cushman—They use a patent arrangement, by which the hen lays in the nest and then passes into another box, from which she can't get out until liberated by the owner. Each hen has a numbered tag on her foot.

[After further question on this subject the essayist agreed to send a description of the contrivance for publication in this paper.]

Mr. Sampson—Are incubator chicks less vigorous?

Mr. Cushman—No; if properly raised they are all right.

Mr. Varnum Frost—The essay is the most practical and common-sense production that I have heard. The essayist doesn't believe that the only thing is fine feathers, and he does not advise the farmers to go headlong into fancy breeds. I should recommend you to take a good deal of stock in this essay.

Mr. Ware of Watertown—What do you think of the relative value of corn and wheat?

Mr. Cushman—If I couldn't get but one kind of grain I would take corn. I do not agree with the outcry of some writers against corn. I should feed it with clover, fodder corn, rye, green bone, and the like. I wouldn't be afraid to keep a flock on corn and meat, cooked or raw. A hen needs some hard grain. Her gizzard is given her to grind and must have something to do. Too much soft food will not do. Corn counteracts too much sloppy food or too much nitrogenous food.

Mr. ————Doesn't wheat stimulate laying?

Mr. Cushman—Oh, I wouldn't give up wheat. I should feed a variety of grains. Corn has a tendency to fatten. It is a rich grain. But I meant to convey the idea that too much emphasis is often placed upon wheat at the expense of corn, when writing on the subject.

Mr. Frost—Now I appeal to the speaker, it is good policy to give away all you have learned on the subject? No other business is conducted on such a principle. It is a mistake to tell all you know. A farmer, as soon as he makes a little money, hurries to a farmers' meeting and tells just how it was done.

Mr. Cushman—So far as that goes, it is my business to give away information.

Mr. Richards—I am a humble learner sitting at the feet of Mr. Frost, and if he had practiced his doctrine of not giving his knowledge away I should not have got this information.

Mr. Rudd—The majority of our western poultry comes from Iowa, Illinois, Wisconsin, and Missouri, and the stock has been so much improved by crossing with thoroughbreds that we seldom get the old-fashioned mongrels. But the farmer should stick to one breed for his crossing and buy the same kind of a male every year.

The next meeting will be held in Wesleyan Hall, 36 Bromfield St., Boston, Saturday, March 6, at 10 o'clock, A. M. Essay by N. B. DOUGLASS, of Sherborn, Mass., subject, "Dairying."

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